



Driftseed
RESTAURANT & BAR
KOH JUM BEACH VILLAS

Thai Cheese Platter

The selection is curated in collaboration with **Jartisann**, a homegrown brand of artisan cheeses produced in Chiang Mai. The selection varies according to season and availability.

Mixed Cheese Platter – 3 cheeses 680THB
60gm per cheese

Mixed Cheese Platter – 5 cheeses 860THB
60gm per cheese

1. *Saltara Thera*

Cow cheese inspired by Alpine tradition, Berg Kase

2. *Saltara Machima*

Cow cheese inspired by Alpine tradition and with some aging

3. *Saltara Ferari*

Semi-soft cow cheese with rich creaminess inspired by Reblochon

4. *Syam is Blue*

Semi-soft cow cheese inspired by Gorgonzola and Roquefort

5. *Forest Tail Original*

Firm cow cheese inspired by Danish Danbo and English Cheddar

6. *Forest Tail Classic*

Firm Danbo/Cheddar style cow cheese flavored with caraway & pepper

7. *Ricotta Affumicato*

Inspired by classic creamy ricotta, made from buffalo milk, with a smoky twist

8. *Ricotta Affumicato alla Frutta*

Creamy lightly smoked ricotta, made from buffalo milk, infused with cranberries and raisins

9. *San Paquanburie*

Cow milk cheese inspired by Brie

All platters are served with homemade focaccia and dried fruits.